



LIGHT LUNCH MENU

AVAILABLE 12PM – 2PM

EACH DISH IS SERVED WITH A CHOICE OF HAND CUT CHIPS
OR SKINNY FRIES

SEAFIELD CLUB SANDWICH £14.95

White or brown bread filled with grilled cornfed chicken breast, maple cured streaky bacon, mature white cheddar, wild rocket and smoky BBQ mayo
(GFO)

HOT SMOKED SALMON BAGEL £13.95

White sesame seed or wholegrain bagel filled with inhouse hot smoked salmon, cream cheese, wild rocket and sweet chilli jam

ROAST VEGETABLE BAGEL £12.95

White sesame seed or wholegrain bagel filled with grilled courgette ribbons, roast pimento, wild rocket, sundried tomato pesto
and grilled goats' cheese (v)(n)

GRILLED BLACK ANGUS GOLD FILLET STEAK ROLL £15.95

Grilled black angus gold fillet strips with red onion marmalade, mature white cheddar and wild rocket set on a rustic sourdough bun

SALAD OF THE DAY

Ask your server for details

(V) Vegetarian (N) Contains Nuts (GFO) Gluten Free Option

Please advise your server when ordering

Due to all menu items being cooked to order from fresh, locally sourced ingredients,
please allow us a suitable time period for the courses to arrive to your table.



STARTERS

SOUP OF THE DAY £6.95 (V) (GFO)

Complemented with inhouse baked artisan bread
(ask your server for today's soup of the day)

CULLEN SKINK £8.95 (GFO)

A traditional soup made from smoked fish, potatoes, onions & cream
served with artisan bread

ARBROATH SMOKIE, HOT SMOKED SALMON & SPRING
ONION CIGAR £9.20

Served with sweet n sour lemon & lime jam

PARMESAN, MATURE WHITE CHEDDAR &
CHIVE BAKED POTATO £8.90

Served with grilled Cockburns of Dingwall haggis, smoked paprika
roasted neeps and pan jus

CAPE MALAY CHICKEN ROTI £8.50

With sambals, mango and jeera seed chutney

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MAINS

WEE BATTERED OR BREADED LOCALLY FISHED HADDOCK FILLET £13.95

Served with homemade tartar sauce, buttered peas & hand cut chips (GFO)

BEER BATTERED OR BREADED LOCALLY FISHED HADDOCK FILLET £19.95

Served with homemade tartar sauce, buttered peas & hand cut chips (GFO)

CONFIT DUCK LEG & THIGH £25.95

Roasted in fig and thyme preserve with spiced roast potato, roasted winter root vegetables and pan jus (GFO)

TRIO OF AWARD-WINNING PORK, VENISON & BEEF SAUSAGES £18.90

Served with roast garlic and leek whipped potato, smoked brisket and bean cassalette with grilled onion gravy

COCONUT & CHILLI CRUMBED MONKFISH MEDALLIONS KATSU CURRY £20.90

with coriander and garlic basmati rice, pickled ginger, lemon and lime dressed edamame beans and sambals (GFO)

SEAFIELD SEAFOOD PLATTER £29.90

Tempura battered langoustine tails, petit seafood chowder, crispy skin cod fillet, lime and chilli crumbed monkfish medallions, salt and pepper squid rings with tartar sauce, lemon beurre blanc, hand cut chips and toasted garlic slice (GFO)

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BURGERS

ALL BURGERS SERVED WITH SKINNY FRIES,
ONION RINGS & COLESLAW

CHICKEN, BACON AND CRUMBED CHEDDAR BURGER £18.90

Pan seared chicken breast layered with maple cured streaky bacon, crumbed mature white cheddar, smoked paprika aioli and Seafield sweet chilli jam set on a Buckie bellybutton softie (GFO)

8oz BLACK ANGUS CHEESEBURGER £20.95

8oz Black Angus burger topped with mature white cheddar, crispy shallots, haggis and black pudding hashbrown and BBQ aioli set on a Buckie bellybutton softie

VENISON BURGER £20.95

8oz venison burger topped with smoked haggis, garlic grilled flat cap mushroom, Strathdon blue cheese, crispy shallots and an apple, bacon, bramble and red onion chutney set on a Buckie bellybutton softie

PASTA

HOMEMADE GNOCCHI £17.95

Coated in sundried tomato and wild rocket pesto with lemon and herb roasted chicken tenderloins

BROCCOLI & PEA LINGUINE £14.95

With a parmesan and white wine cream sauce (N)

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GRILL

ALL SERVED WITH BLISTERED VINE TOMATO, GRILLED FLAT CAP MUSHROOM & A CHOICE OF SAUCE TO TEMPERATURE

8oz DRY AGED RUMP STEAK £24.90 (GFO)

Grilled to temperature

8oz SIRLOIN £29.95 (GFO)

Grilled to temperature

10oz RIBEYE £31.90 (GFO)

Grilled to temperature

28 DAY AGED 8oz BLACK GOLD

ANGUS FILLET £35.95 (GFO)

Grilled to temperature

OOOR HIGHLAND COO £37.50

30 Day matured 6oz fillet of highland cow topped with grilled haggis

Grilled to temperature

10% FROM EVERY HIGHLAND COO STEAK SOLD WILL BE DONATED TO THE ARCHIE FOUNDATION

SAUCES

ROAST GARLIC VELOUTE – HENNESSY & MADAGASCAN PEPPERCORN – MALT WHISKY CREAM – BEARNAISE – MERLOT JUS – THREE CHEESE

£4.00

SIDE ORDERS

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| GARLIC BREAD | £4.80 | HAND CUT CHIPS | £4.80 |
| ARTISAN BREAD | £4.80 | SKINNY FRIES | £4.80 |
| MEDLEY OF MARKET | | PARMESAN TRUFFLE | |
| VEGETABLES | £4.80 | HAND CUT CHIPS | £5.80 |
| SURF AND TURF | £5.95 | ONION RINGS | £4.80 |
| HALLOUMI CHIPS | £5.80 | GARLIC MUSHROOMS | £4.80 |
| CRUMBED BLACK PUDDING | £6.90 | HAGGIS BON BONS | £6.90 |



DESSERTS

STICKY TOFFEE FONDANT £8.50

Served with pouring cream or homemade banana ice cream and tablet crumble (V)

BRAMBLE & SLOE GIN CHEESECAKE £8.95

Served with honey and apple granita (V)

SALTED CARAMEL CRÈME BRULEE £8.50

Served with homemade shortbread topped with petit toffee apples (GFO) (V)

CREAMY ALMOND RICE PUDDING £8.50

With cherry compote (V) (N)

CULLEN ICE CREAM £7.95 (V)(GFO)

ADD BERRY COULIS OR TOFFEE SAUCE - £1.50

SCOTTISH CHEESE & BISCUITS £11.95 (V)(GFO)

A selection of fine Scottish cheeses with fruit chutney, savoury biscuits, celery & grapes

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